

Sample Menu – Italian Themed Wedding Banquet

Drinks Reception:

Prosecco

Home made traditional lemonade

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Barbecued Canapes:

Miniature chorizo sausages with Romesco sauce

Button mushrooms with garlic mayonnaise

King prawns with 'groom's recipe' sweet chilli dipping sauce

Wedding Breakfast:

Melanzane Alla Parmigiana

Giardiniera - Italian pickled vegetables

Cured Meats with rocket and Parmesan

A selection of rustic Italian breads

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Spit-roast porchetta, presented on a carving board to a designated carver on each table, served with crackling and red wine jus

Panzanella salad

Rocket, watercress and parmesan salad

Halal option - Whole roast lemon chicken

Pescatarian option - Baked whole seabass with lemon and dill

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Three-tiered fresh fruit pavlovas

made with brown sugar meringue and lemon Crème Chantilly

'Zabaglione' pouring sauce

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Coffee

Evening Buffet:

A selection of traditional Italian Bruschette:

Mozzarella, tomato and basil

Parma ham, rocket and parmesan

Mixed roasted vegetable and fresh mint

Pear, Gorgonzola and Chive

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Fresh Fruit Platter